



Bellini Intelli Kitchen Master

The Bellini Kitchen Master by Cedarlane is the newest modern kitchen appliance to hit the North American market! It combines the function of 8 appliances in 1 and includes a 2 litre stainless steel bowl and everything you need to chop, mix, mince, whip, knead blend and stir. The Kitchen Master can also cook, fry and steam using the precise temperature control feature and steam set! Imagine being able to attend to other family matters as your Kitchen Master delicately stirs your custard or stroganoff with no supervision.

Or only having to wash one dish after a 3 part meal! You can throw in your vegetables and oil to have them chopped and sautéed before adding your raw meat which will then be cooked perfectly while it mixes with the veggies. While all of this is happening you can be steaming a side dish with the attachment above the bowl!

No more need to stand over the stove for 30 minutes stirring your sauces and food, the Bellini Kitchen Master will do it for you with gourmet results. Clean up is a breeze because everything goes right into the one stainless steel bowl and the blades pop out effortlessly with a switch on the bottom.

The Bellini Kitchen Master ships complete with:

- External Kitchen Scale
- Mixing Tool
- Heat Resistant Spatula
- Steaming Set
- 2 Litre Stainless Steel Bowl
- Cooking Basket
- Stainless steel chopping blade
- Stainless steel stirring blade
- Lid with built in measuring cup
- Motor Based Housing

SOUSVIDE SUPREME STARTER PACKAGE. STAINLESS STEEL, VAC SEALER/POUCHES, COOKBOOK, 2 POUCH ROLLS, DVD



The award-winning SousVide Supreme is the world's first water oven designed specifically to bring the extraordinary sous vide cooking method into the home kitchen. This promo package includes everything you need to start cooking sous vide today, including the SousVide Supreme water oven, the NEW MODEL vacuum sealer, 2 rolls of pouches, and *Easy Sous Vide* cookbook.

The push-button simple SousVide Supreme allows anyone to prepare meals with maximum flavor and nutrition that will be cooked to perfection and ready when you are. The result is food of incomparable taste and texture: steak perfectly cooked edge-to-edge, vibrant vegetables, juicy tender chicken breasts, and ribs with the meat literally falling off the bone. What's exciting about the sous vide method is that it is a unique way of cooking that yields different and better results. Foods cooked sous vide develop flavours and textures that simply cannot be duplicated using any other traditional cooking method. Cooking sous vide offers many benefits.

Vacuum Sealers

SousVide Supreme Vacuum Sealer (Includes 10 Vacuum seal, food grade bags)

The SousVide Supreme Vacuum Sealer offers an affordable, convenient, and efficient way to seal and package foods to be cooked in the SousVide Supreme water oven or for airtight storage.



Versatile for Many Uses:

Beyond its use in sous vide cooking, the SousVide Supreme Vacuum Sealer is indispensable for:

- keeping stored food fresh longer in refrigerator, freezer, or pantry
- securing small items for storage or shipping
- packing items water-tight for camping, backpacking, or travel

The Simple Steps of Sous Vide Cooking

Sousvide Supreme makes it easy to prepare gourmet foods in under 30 minutes hands on time, all with incredible flavors and nutritional benefits. Sous vide cooking requires no skill - the water oven does most of the work itself with only a few steps that even a beginner can master.

Make Nutritious and Delicious Meals At The Push Of A Button

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For more information please visit site

<http://www.cedarlaneculinary.ca>